

ALBA TERRACE

SOUPS

ITALIAN RIBOLLITA (G) 75
Cannellini beans, chorizo, kale, tomato, chorizo powder

GAZPACHO (G) 75
Marinated cherry tomatoes, confit cherry tomatoes,
basil cress, tomato powder

SALADS & APPETIZERS

KALAMATA & CASTELVETRANO OLIVES (G) 35
Orange, fresh oregano

FILLO WRAPPED FETA (D, SE) 55
Wild oregano, rocket leaves, Emirati honey, sesame seeds

BURRATA (D, G, N) 105
Heritage tomatoes, confit tomatoes, orange dressing, caperberries
olives, pine nuts, basil cress

HOMEMADE RICOTTA (D) 95
Heirloom cherry tomatoes, smoked tomato dressing, tomatoes
sorbet, rocket leaves

GREEK SALAD (D, G) 75
Tomatoes, cucumber, onions, green pepper
caperberries, olives, feta

KALE SALAD (G, N, VE) 75
Green apple and ginger emulsion, red endive, date dressing,
mixed quinoa, pecan brittle

MEDITERRANEAN OCTOPUS SALAD 95
Baby potato confit, spring onions, roasted red peppers, caperberries
olives, confit cherry tomatoes, fresh oregano,
red pepper dressing

BEEF CARPACCIO (D, E) 125
Horseradish cream, Parmesan tuile, rocket leaves,
beetroot emulsion, black truffle

FRITTO MISTO (E, D) 110
Baby squid, shrimps, red mullet, broccolini tempura, tarama aioli

CHEF'S SIGNATURE SELECTIONS

ALBA RAVIOLI (D, E) 135
Wine braised beef cheek, ricotta, truffle, Parmesan,
garlic puree, garlic foam

BEEF MOUSSAKA (D) 115
Roasted eggplant, potatoes, béchamel foam, oregano oil

KINGFISH CRUDO (LS, SE) 110
Cured kingfish, dehydrated strawberries, strawberry coulis,
candied kumquat, pickled shallots, Oscietra caviar

SEAFOOD PAELLA (G, SF) 130
Calamari, prawns, mussels, clams, asparagus, snow peas, garlic aioli

TRUFFLE TAGLIOLINI (D, E) 130
Truffle butter sauce, Parmesan, black truffle

FROM THE SEA

PAN-SEARED SEABREAM (G, SS) 150
Tomato stew, confit tomatoes, olives, capers, basil

ROASTED HAMOUR (E, LS, SE) 155
Artichoke barigoule, orange, dill oil,
saffron rouille

GRILLED OCTOPUS (G, SE) 140
Santorini fava, balsamic shallots, chermoula

PRAWNS SAGANAKI (G, SE, SF) 150
Anise-infused tomato sauce, feta cheese, oregano

FROM THE LAND

LAMB RUMP (D) 195G
Farro ragu, kale, feta, glazed baked shallots, lamb jus

SLOW-COOKED BEEF CHEEKS (D, E, N) 175
Hazelnut and cauliflower purée, charred cauliflower,
wine-braised shallots, herbed savory crumb

ROASTED HALF CHICKEN (D, G) 145
Herb-marinated corn-fed chicken, truffle polenta, morel sauce

US PRIME RIBEYE 350G (D, G) 310
Rocket salad, Parmesan, confit cherry tomatoes,
green peppercorn sauce

PASTA, RISOTTO & PIZZA

SPAGHETTI ALLE VONGOLE 135
Italian clams, tomato sauce, parsley

TAGLIATELLE PUTTANESCA (D, E) 95
Olives, Parmesan capers, chili, tomato sauce, basil

WILD MUSHROOM RISOTTO (D) 95
Black Truffle, Parmesan, cèpe

LOBSTER RISOTTO (D, G, SF) 225
Chives, Parmesan foam, grilled asparagus,
Oscietra caviar

CLASSIC MARGHERITA PIZZA (D) 85
Parmesan, basil

WILD MUSHROOM & PANCETTA PIZZA (D) 105
Stracciatella, wild mushroom ragu, black truffle

PULLED BEEF PIZZA (D) 120
Ricotta base, mozzarella, balsamic glazed onions, truffle paste

FROM THE GARDEN

EGGPLANT PARMIGIANA ROLLS (D, E) 85
Tomato sauce, Parmesan, mozzarella, basil

ROASTED CAULIFLOWER (G, N, SE, VE) 75
Muhammara, Romanesco, coriander, almonds,
pomegranate seeds, molasses

SELECTION OF SIDES

SWEET POTATO FRIES (G) 35
Rosemary salt

GREEN SALAD 30
Balsamic dressing

STEAMED BROCCOLINI (G) 35
Lemon dressing

MASHED POTATOES (D) 40
Crispy shallots

FRIED EGGPLANT CHIPS (D) 35
Dill, Greek yogurt

PATATAS BRAVAS (E, G) 45
Spicy aioli